THESE REQUIREMENTS APPLY TO BUILDING PERMITS SUBMITTED ON OR AFTER JANUARY 1, 2014

BUILDING DIVISION REQUIREMENTS

All eating and drinking establishments listed in Standard Industrial Classification Major Group 58 and North American Industry Classification System Sector 72, are required to install and maintain appropriate grease interceptor (hydro-mechanical or gravity). (CPC 1014.0)

Following are the general requirements for permit applications and sizing criteria based on the 2013 California Plumbing Code and the Sunnyvale Municipal Code. This brochure is intended to provide general information, contact the Building Safety Division for any questions or additional information.

DEFINITIONS (CPC Chapter 2)

Hydro-mechanical Grease Interceptor, general installed inside of a building, is a plumbing appurtenance or appliance that is installed in a sanitary drainage system to intercept non-petroleum fats, oil, and grease (FOG) from a wastewater discharge and is identified by flow rate, and separation and retention efficiency. The design incorporates air entrainment, hydro-mechanical separation, interior baffling, and/or barriers in combination or separately, and one of the following:

- A External flow control, with air intake (vent): directly connected
- B External flow control, without air intake (vent): directly connected
- C Without external flow control, directly connected
- D Without external flow control, indirectly connected

These interceptors are required to have a vent installed downstream of the interceptor.

Gravity Grease Interceptor, generally installed outside of the building, is a plumbing appurtenance or appliance that is installed in a sanitary drainage system to intercept nonpetroleum fats, oils, and greases (FOG) from a wastewater discharge and is identified by volume, 30 minute retention time, baffle(s), not less than two compartments, a total volume of not less than 300 gallons, and gravity separation.

GENERAL REQUIREMENTS FOR PERMIT APPLICATIONS AND SIZING CRITERIA

Plans submitted for review shall include complete plumbing plan showing food preparation and cleaning areas (including sinks, dishwashers, janitorial sinks and mat cleaning areas). Also show which fixtures are plumbed to the grease removal device and which fixtures discharge directly to the sanitary sewer. The plans should also include proper sizing of the hydro-mechanical grease interceptor or gravity grease interceptor, including:

- Sizing calculations that determine the size of the grease interceptor. (CPC 1014)
- The gravity grease interceptor must be designed and sized to comply with "Local Limits for Wastewater" of 300 mg/L, by weight, of fat, oil, or grease of animal or vegetable origin. (SMC 12.12.120)
- Gravity grease interceptors shall provide a sample point after treatment. The sample point
 must be located after the interceptor and before discharge to the sanitary sewer system. A
 sample of the wastewater discharge may be collected by the City's Pretreatment Program
 staff. (SC 12.12.118)

Following are examples of the types of fixtures in food serves establishment shall be plumbed to a grease interceptor (CPC1014.1):

- Sinks and drains, including floor drains and floor sinks
- Three-compartment, pot, and pan sinks
- Mop sinks used in food preparation
- A dishwasher may not be plumbed to a grease removal device unless the interceptor is specifically designed to receive wastewater from a dishwasher. Approval by the Building Division is required for any dishwasher to be plumbed to a grease removal device.

PERMIT PROCESS

1. Prior to submittal for a building permit, contact the Planning Division to determine if a separate permit is required.

Building Permit Review

2. Building permit review and issuance is available at the One-Stop Permit Center between the hours of 8:00 a.m. and 12:00 noon, Monday through Friday.

Inspections

3. A minimum of two inspections are required, a rough plumbing and a final inspection. Depending on the scope of work, additional inspections may be required. The inspections requirement will be determined when the building permit is issued.

Building Permit Application Requirements

- □ A completed Building Permit Worksheet application (available at the One-Stop Permit Center or on-line at www.SunnyvaleBuilding .com).
- ☐ Three complete sets of plans (two of the sets should be wet stamped and signed) including the information described in this handout.
- ☐ If additional improvements/remodeling is made to the tenant space, additional plan and permit requirements will be required.

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